

AMENDMENTS TO THE CLAIMS:

Claim 13 is canceled without prejudice or disclaimer. Claim 1 is amended. Claim 14 is added. The following is the status of the claims of the above-captioned application, as amended.

Claim 1. (Currently amended) A process for producing-increasing cheese yield comprising adding to cheese milk, or a fraction of cheese milk, a phospholipase selected from the group consisting of phospholipase C, phospholipase D, and combinations thereof; and producing cheese from the cheese milk.

Claim 2. (Original) The process of claim 1, wherein the amount of phospholipase C is in the range 0.1-100 units per g milk fat.

Claim 3. (Original) The process of claim 1, wherein the amount of phospholipase D is in the range 10-10000 units per g milk fat.

Claim 4. (Previously presented) The process according to claim 1, further comprising the step of removing or reducing the content of the phospholipase C and/or phospholipase D enzyme protein after the enzymes have been allowed to act in the cheese milk.

Claim 5. (Previously presented) The process according to claim 1, further comprising the step of inactivating the phospholipase C and/or phospholipase D after the enzymes have been allowed to act in the cheese milk.

Claim 6. (Previously presented) The process according to claim 1, wherein the cheese is selected from the group consisting of rennet-curd cheese produced by rennet-coagulation of the cheese curd; ripened cheeses, fresh cheeses, and acid coagulated cheeses.

Claim 7. (Previously presented) The process according to claim 1, wherein the cheese is selected from the group consisting of Campesino, Chester, Danbo, Drabant, Herregård, Manchego, Provolone, Saint Paulin, Soft cheese, Svecia, Taleggio, White cheese, Cheddar, Colby, Edam, Muenster, Gryere, Emmenthal, Camembert, Parmesan, Romano, Mozzarella, Feta; cream cheese, Neufchatel, Quarg, and Queso Blanco.

Claim 8. (Previously presented) The process according to claim 1, wherein the cheese milk is subjected to a homogenisation step before the production of cheese.

Claim 9. (Original) The process of claim 8, wherein the cheese is Danish Blue Cheese.

Claim 10. (Previously presented) The process according to claim 1, further comprising the step of processing the cheese into a food product.

Claim 11. (Original) The process according to claim 10, wherein said food product is selected from the group consisting of pizza, ready-to-eat dishes, toast, burgers, lasagne, dressing, sauces, cheese powder, cheese flavour, and processed cheese.

Claim 12. (Previously presented) A cheese prepared by the process of claim 1.

Claim 13. (Canceled)

Claim 14. (New) The process of claim 1, wherein the cheese milk is cow's milk.